**Dessert Crepes**

4 eggs

1 1/3 cup milk

2 Tablespoons butter, melted

1 cup flour

2 Tablespoons white sugar

1/2teaspoon salt

1. Break eggs one at a time into a custard cup. Add to mixing bowl. Whisk eggs until no clear spots.
2. Place butter in a custard cup and COVER with wax paper. Use the 30 second button on the microwave to melt the butter. Allow to cool.
3. Add butter, sugar, and salt to eggs and whisk until smooth.
4. Sprinkle the flour into the egg mixture , whisking until smooth.
5. Add the milk slowly and continue to whisk until no lumps.
6. Spray a small skillet with cooking spray. Heat over medium heat.
7. Using a small ladle, spoon the crepe batter into the skillet, tilting the pan so the bottom of the pan is evenly covered. Pour out any extra batter.
8. Cook 1-2 minutes per side or until golden brown.
9. Fill with your choice: cherry pie filling, fresh fruit, nutella.

Recipe for Home Use

2 eggs

½ cup plus 2 T. milk

1 Tablespoon melted butter

½ cup flour

1 Tablespoon sugar

¼ tsp. salt